



Retail Food Establishment Inspection Report

Floyd County Health Department
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Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name El Sinaloa (formerly La Tiendita on Market)	Telephone Number 515-991-8148	Date of Inspection (mm/dd/yr) 03/06/2019	PERMIT # 18-147
Establishment Address (number and street, city, state, zip code) 111 W. Market St. New Albany, IN 47150			
Owner Daniel Martinez-Lucio	Purpose: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list)	Follow-up YES	Release Date TODAY
Owner's Address		Summary of Violations: C 6 NC 15 R 1	
Person in Charge Daniel Itrurrios/ Karina Garcia (502) 802-7314		Menu Type (See back of page) 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 5 <input type="checkbox"/>	
Responsible Person's E-mail daniellucio10@gmail.com / karinagarcia485@gmail.com			
Certified Food Handler Must complete before restaurant is allowed to re-open			

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
118	C	R	Observed establishment without a certified food manager and staff lacking an understanding or concerns for food safety basics and best practices	Must complete and provide proof before FCHD re-opening
			- must obtain a 5-year "Food Safety Manager" certificate	
			- test must be taken and passed in person	
177	C		Observed raw chicken being kept in wash basin of BOH 3-comp sink	Retrain staff
			- food thawing or prep may only occur in wash (middle basin)	
204	C		1) Observed plastic grocery bag being used as a covering for rice on active stove/ positioned so that plastic and ink were in direct contact with rice	Discarded
			2) Observed cotton towel placed over large beef primal in BOH prep area	Retrain staff
191	C		Observed no date marking system for made-in-house foods	Discard
			-anything stored over 24 hours must be date marked for 7 days	
443	C		Measured bleach sanitizer concentration at 200+/ppm	Retrain staff
			-target should be 50/ppm	
449	C		Observed fly tape hung in employee bathroom	Discard
			-no unapproved/uncovered pest bait stations are allowed in establishment	
			See page 2	

Received by (name and title printed):	Inspected by (name and title printed): A.J. Ingram (EHS)
Received by (signature):	Inspected by (signature): <i>AJ</i>
cc:	cc: